

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/13/2015 **Business ID:** 110997FE
Business: SUSHI MIDO

6010 NIEMAN RD
SHAWNEE, KS 66203

Inspection: 31002361
Store ID:
Phone: 9133228888
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/13/15	12:30 PM	01:30 PM	1:00	0:10	1:10	0	
Total:			1:00	0:10	1:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
..

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
..
..

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
Fail Notes	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [A food storage container was in the handsink at the sushi prep station. COS, storage container removed.]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.		
10. Food received at proper temperature.		
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	p
Fail Notes	3-302.11(A)(1)(a)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Raw shrimp was stored above raw root white vegetable in the walk in cooler. COS, raw chicken removed. Raw chicken was stored above raw carrots in the walk in cooler. COS, raw chicken removed.]						
	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shell eggs (non-pasteurized) were stored above a container of ready to eat cooked beef in the walk in cooler. COS, raw shell eggs removed.]						
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	p
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Food debris was inside of 2 food storage containers that were stored as clean on shelf above the 3 compartment sink. Dried food debris was on the blade of a knife that was stored as clean on a magnetic wall strip. COS, cleaned and sanitized.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.		
19. Proper hot holding temperatures.		
20. Proper cold holding temperatures.		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|---|-----------------------|
| 21. Proper date marking and disposition. | p " " " " " |
| 22. Time as a public health control: procedures and record. | " p " p " " |

<i>Fail Notes</i>	3-501.19(A)(1)(a)	<i>Pf - Time as a Public Health Control (Written procedure-TPHC)</i> <i>If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i> <i>[The establishment is using time control for the sushi rice without written procedure. COS, provided a written procedure.]</i>
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Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | " " " " " " |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | " " " " " " |
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Chemical	Y N O A C R
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|--|-----------------------|
| 25. Food additives: approved and properly used. | " " " " " " |
| 26. Toxic substances properly identified, stored and used. | " p " " p p |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i> <i>[A white bucket with a clear liquid was stored on the floor behind the sush prep station did not have a common name on the working container. PIC stated the liquid was bleach water. COS, chemical labeled.]</i>
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Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | p " " " " " |
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This item has Notes. See Footnote 1 at end of questionnaire.

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|---|-----------------------|
| 28. Pasteurized eggs used where required. | " " " " " " |
| 29. Water and ice from approved source. | " " " " " " |
| 30. Variance obtained for specialized processing methods. | " " " " " " |

Food Temperature Control	Y N O A C R
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- | | |
|--|-----------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | " " " " " " |
| 32. Plant food properly cooked for hot holding. | " " " " " " |
| 33. Approved thawing methods used. | " " " " " " |
| 34. Thermometers provided and accurate. | " " " " " " |

Food Identification	Y N O A C R
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- | | |
|--|-----------------------|
| 35. Food properly labeled; original container. | " " " " " " |
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Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.	
38. Personal cleanliness.	
39. Wiping cloths: properly used and stored.	
40. Washing fruits and vegetables.	
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.	
42. Utensils, equipment and linens: properly stored, dried and handled.	
43. Single-use and single-service articles: properly used.	
44. Gloves used properly.	
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
<i>Fail Notes</i>	4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Soy sauce was stored in plastic food storage container with missing plastic. COS, soy sauce removed.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	
46. Warewashing facilities: installed, maintained, and used; test strips.		p
47. Non-food contact surfaces clean.	
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	
49. Plumbing installed; proper backflow devices.	
50. Sewage and waste water properly disposed.	
51. Toilet facilities: properly constructed, supplied and cleaned.	
52. Garbage and refuse properly disposed; facilities maintained.	
53. Physical facilities installed, maintained and clean.	
54. Adequate ventilation and lighting; designated areas used.	
Administrative/Other		Y	N	O	A	C	R
55. Other violations	

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

PIC decided not to request a variance for the preserving of cooked sushi rice.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002361

Inspection Report Date 03/13/15

Establishment Name SUSHI MIDO

Physical Address 6010 NIEMAN RD City SHAWNEE
Zip 66203

Additional Notes
and Instructions

The follow up inspection will be determined by the district office.